

Food Safety and Regulation Requirements for Farmers' Markets and Craft Shows

Requirement: No person shall operate a food establishment without a valid permit which sets forth the types of operation occurring within the establishment.

A *'food establishment'* is an operation that stores, prepares, packages, serves, sells, vends, or otherwise provides food for human consumption.

What can be sold at a Farmer Market without a permit?

- A food that is not a time/temperature control for safety food such as:
 - Fresh whole, uncut fruits and vegetables.
 - Baked goods - rolls, breads, cookies, cupcakes, pies that do not have a dairy based filling, etc. (A clearly visible placard is required at the sale location stating the food was prepared in a kitchen that is not inspected or licensed by the regulatory authority.)
 - Traditional Jams and jellies. (A clearly visible placard is required at the sale location stating the food was prepared in a kitchen that is not inspected or licensed by the regulatory authority.)
 - Eggs from local producers. An "Egg number" must be obtained from the Nebraska Department of Agriculture (at no charge). Eggs must be maintained as 45° F.
 - Canned pop, and commercially packaged snack items, such as candy bars and chips
 - Fresh or dried herbs.

What cannot be sold at a Farmer Market without a permit? You must have a permit to sell:

- Home canned products such as meat, fruits, vegetables (green beans, tomatoes), pickles (all low acid canned foods)
- Salsa
- Raw (unpasteurized) milk and / or cheese and yogurt made from unpasteurized milk
- Meat, poultry, game meat
- Cheese
- Cream pies and other dairy based filling pies
- Butter type spreads (example: apple butter), jams and jellies that have jalapeno or other added ingredients; vegetable jellies (rhubarb jelly made with pectin, not gelatin, is allowed to be sold without a permit.
- Homemade candies
- Homemade granola products

How are products to be sold? By count? By the pound?

For specifics, contact the Weights and Measures Focus Area of the Nebraska Department of Agriculture, at (402) 471-3422. You may be required to have a certified scale to weigh your products.

Permits and inspections are required for all **commercial establishments**, such as stands that sell fountain pop and sandwiches, foods, and drinks purchased on-site, and for operations selling cooked time/temperature control for safety foods, such as meat, poultry, and game animals. These vendors must meet the requirements for their particular type of operation, as found in the Nebraska Pure Food Act and the Nebraska Food Code.

Are handwashing facilities required?

Handwashing is required when exposed foods are handled, such as slicing or cutting fruits or vegetables for sampling purposes.

What labeling is required?

All packaged foods must be properly labeled with the common name of the product, name and address of the producer, packer or distributor, net contents, and list of ingredients in descending order of predominance by weight. Meat labels must also have the USDA identification number on the package.

How to obtain a permit?

Call the NDA Food Safety and Consumer Protection Focus Area (402) 471-3422 or the local sanitarian working in the county you are located. (The name and phone numbers are on the NDA Website: www.nda.nebraska.gov under Food Safety and Consumer Protection). A plan review and a preopening inspection are required.

Types of permits:*Temporary food establishment.*

Issued to any individual preparing items such as sandwiches and open drinks. A one-time permit fee and an annual inspection fee are required.

Example: Prepared food and drinks (tea, hamburgers, fountain pop, etc.)

Itinerant food vendor permit.

Issued to any individual selling prepackaged time/temperature control for safety items, including poultry, fish, and meat items. A one-time permit fee and an annual inspection fee are required.

Example: Meat (beef, pork, and lamb). Game meat (pheasant, buffalo, fish, rabbit)

Mobile food units or pushcart.

Issued to any individual operating a mobile food unit that returns daily to a commissary or pushcart. A one-time permit fee and an annual inspection fee for each unit are required.

Example: Ice cream novelties

Limited food service establishment

Issued to anyone that serves or otherwise provides only snack items or commercially prepared and wrapped foods that require little or no preparation. A one-time permit fee and an annual inspection fee are required.

Example: Commercially packaged microwavable sandwiches.

An Individual may also fall into the category of a *Single event food vendor*, which is a temporary food establishment that operates at no more than one event per calendar year for a period of no more than two days. (No fee is required)

Requirements to sell specific items.

Red Meat: Permit required

- Must be slaughtered, processed, and packaged under USDA inspection (not a custom-exempt plant).
- Must be packaged and be labeled with USDA Est. #, name, and address of producer, packer or distributor, weight, price per pound, and total price, as well as, safe handling information.
- Must be maintained refrigerated or frozen.

Poultry: Permit required

- Must be slaughtered and processed in a USDA facility or a facility under state inspection, if birds are of own raising.
- Must be packaged with USDA exemption statement, name, and address of producer, packer or distributor, weight, price per pound, and total price, as well as, safe handling information.
- Must be maintained refrigerated or frozen.

Game animals (includes rabbits, fish, buffalo, pheasants, etc.): Permit required

- Must be slaughtered and processed in a USDA facility or a facility under state inspection. (Game animals are not amenable to USDA regulations, therefore, inspection by the USDA is not required.)
- Must be packaged with name, address of producer, packer or distributor, weight, price per pound, and total price, as well as, safe handling information.
- Must be maintained refrigerated or frozen.

Eggs: Egg Number required

- From own flock, must be clean, candled for quality, have Nebraska Egg Code Number, kept at 45° F or below and labeled per the Nebraska Grade Egg Act.

Morel Mushrooms and Sprouts:

- Call the Nebraska Department of Agriculture for specific guidelines.

Nebraska Department of Agriculture
Food Safety & Consumer Protection
402-471-3422

www.nda.nebraska.gov

updated 4/2016